

The listing of claims presented below replaces all prior versions and listing of claims in the application.

Listing of claims:

1. (Currently amended) Rosemary herbal beverage powder comprising encapsulated rosemary flavor 0.47 - 3.70% by weight, rosemary extract 4.60 - 10.50% by weight, sucrose 84.30 - 94.90% by weight, ~~Organic~~ organic acid 0.07 - 1.60% by weight, ~~Anticaking~~ anticaking agent 0.009 - 0.50% by weight, and ~~Sodium~~ sodium benzoate 0.01-0.40% by weight.
2. (Currently amended) Rosemary herbal beverage powder as claimed in claim 1, wherein the ~~preferred~~ organic acid concentration is in the range of 0.5 - 1.0% by weight.
3. (Currently amended) Rosemary herbal beverage powder as claimed in claim 1, wherein the ~~preferred~~ sucrose concentration is in the range of 85 - 90% by weight.
4. (Currently amended) Rosemary herbal beverage powder as claimed in claim 2, wherein the ~~preferred~~ rosemary extract is in the range of 6 - 8% by weight.
5. (Currently amended) Rosemary herbal beverage powder as claimed in claim 1, wherein the ~~preferred~~ sodium benzoate concentration is in the range of 0.2 - 0.4% by weight.
6. (Currently amended) Rosemary herbal beverage powder as claimed in claim 1, wherein the ~~preferred~~ anticaking agent concentration is in the range of 0.1 - 0.3% by weight.
7. (Currently amended) Rosemary herbal beverage powder as claimed in claim 1, wherein the ~~preferred~~ encapsulated rosemary ~~flavour~~ flavor is in the concentration range of 1.5 - 2.5% by weight.
8. (Withdrawn) A process for the preparation of Rosemary herbal beverage powder comprising encapsulated rosemary flavor 0.47 - 3.70%, rosemary extract 4.60 - 10.50%,

sucrose 84.30 - 94.90%, Organic acid 0.07 - 1. 60%, Anticaking agent 0.009- 0.50%, and Sodium benzoate 0.01 - 0. 40%, said process comprises the steps of:

- a. drying the rosemary at 45-65° C for 4-6 h;
- b. pulverizing the dried rosemary to a particle size of 20-30 mesh;
- c. extracting essential oil from pulverized rosemary using distilled water in the ratio ranging between: 1 to 1: 4 for 1-3 hr. to obtain aq. extract, containing essential oils;
- d. dividing the extract in two parts;
- e. emulsifying the first part, encapsulating the aqueous emulsion containing essential oil in conc. Of about 0.5%, a carrier of concentration ranging between 10-20% and an emulsifier of concentration about 0.4% of carrier by drying;
- f. filtering the second part of aqueous extract to obtain desired filtrate and residue; g. concentrating the filtrate;
- h. blending the concentrated filtrate with carrier about 5%;
- i. drying the concentrated blended extracts at a temperature of about 60° C for about 6 h;
- j. blending the concentrated extract with encapsulated rosemary flavour of step (e) in the concentration range of 0. 47- 3. 70%, powdered sucrose in the concentration range of 84.30-94. 90%, organic acid in the concentration range of 0.07-1. 60% and anticaking agent in the concentration range of 0.009-0. 50%; and
- k. obtaining the rosemary herbal beverage powder by collecting the dried material.

9. (Withdrawn) A process as claimed in claim 8 wherein, the preferred ratio of pulverized rosemary to distilled water is about 1: 2.

10. (Withdrawn) A process as claimed in claim 8 wherein, the preferred ratio of distill water for the extraction of residue is 1: 1.

11. (Withdrawn) A process as claimed in claim 8, wherein the filtrate can be concentrated by evaporation or vaccum distillation.

12. (Withdrawn) A process as claimed in claim 8, wherein the carrier is selected from a group consisting of Gum acacia and maltodextrin.

13. (Withdrawn) A process as claimed in claim 8, wherein the organic acid is selected from a group comprising citric acid, malic acid and fumaric acid.
14. (Withdrawn) A process as claimed in claim 8, wherein the anticaking agent is selected from a group comprising tricalcium phosphate, silica, and sodium aluminium silicate.
15. (New) Rosemary herbal beverage powder as claimed in claim 1, wherein the rosemary extract is in the range of 6 - 8% by weight.